

PENGARUH PENAMBAHAN BUBUK KACANG HIJAU TERHADAP SIFAT KIMIA DAN ORGANOLEPTIK KOPI MENGKUDU

[Effect Of the Addition of Green Bean Powder on Chemical and Organoleptic Properties of Noni Coffee]

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ABSTRACT

This study aims to determine the effect of mung bean powder addition on the chemical and organoleptic properties of noni coffee. This study was designed using a randomized block design with 6 treatment levels of mung bean powder including 0%, 5%, 10%, 15%, 20% and 25% of mung bean powder. Each treatment was made into 3 replications. The parameters assessed in this research were the water content, ash content, coffee extract content, taste, color and the aroma of coffee. The data were analyzed using the analysis of variance at 5% level of significance. The results showed that the addition of mung bean powder had a significantly different effect on the moisture content, ash content, coffee extract content, taste and color assessed using the hedonic and scoring test and the aroma assessed using the hedonic test, but not significantly different on the aroma assessed using the scoring test. The results also indicated that the treatment of 20% mung bean powder was the best treatment which produced the noni coffee with the water content 3.461%, ash content 3.966%, coffee extract content 29.78%, bitter taste that slightly liked by panelists, light brown color and light noni aroma that were liked by the panelists.

Keywords: *green beans, noni, coffee.*

ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan bubuk kacang hijau terhadap sifat kimia dan organoleptik kopi mengkudu. Penelitian ini dirancang menggunakan rancangan acak kelompok (RAK) dengan 6 taraf perlakuan persentase penambahan bubuk kacang hijau yaitu 0%, 5%, 10%, 15%, 20% dan 25%. Masing-masing perlakuan dibuat 3 ulangan. Parameter yang diamati meliputi kadar air, kadar abu, kadar sari kopi, rasa, warna dan aroma. Data hasil pengamatan dianalisis menggunakan analisis keragaman (*analysis of variance*) pada taraf nyata 5%. Hasil penelitian menunjukkan bahwa penambahan bubuk kacang hijau memberikan pengaruh yang berbeda nyata terhadap kadar air, kadar abu, kadar sari kopi, rasa dan warna yang diuji secara hedonik dan skoring serta aroma yang diuji secara hedonik, namun tidak berbeda nyata terhadap aroma yang diuji secara skoring. Hasil penelitian juga menunjukkan bahwa perlakuan dengan penambahan bubuk kacang hijau 20% merupakan perlakuan yang terbaik yang menghasilkan kopi dengan kadar air 3,461%; kadar abu 3,966%; kadar sari kopi 29,78%, rasa kopi pahit yang agak disukai, warna coklat muda yang disukai dan aroma kopi agak beraroma mengkudu yang disukai oleh panelis.

Kata kunci : kacang hijau, kopi, mengkudu.